



County of Kings - Department of Public Health
Environmental Health Services Division
 330 Campus Drive Hanford, CA 93230
 Phone - 559-584-1411 Fax - 559-584-6040
 Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: A & M SALESYARD	BUSINESS PHONE: (559) 582-2149	RECORD ID#: PR0005276	DATE: April 06, 2022
FACILITY SITE ADDRESS: 12051 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RICHARD & NICK MARTELLA	CERTIFIED FOOD MANAGER: GAY HOOPER	EXP DATE: 9/30/2022	INSPECTOR: SEM HAR GEBREGZIABIHE

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
 One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

Routine Inspection:

Today's special was meatballs subs, macaroni salad, and potato salad.

Refrigeration unit was functioning properly at 38.4F.

Hot holding temperature for the meat balls was 186.7F.

The operator stated due to the COVID -19 pandemic, only disposable items (plates, spoons, forks, etc.) are used and given to customers.

All employees were practicing safe food handling by washing their hands frequently and when changing tasks.

All dry storage was organized, well maintained, and stored six inches above the ground.

Overall well maintained facility

Thank you for your time.

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> </u> N/A <input type="checkbox"/> Potential Food Safety All Star:

Gay Hooper

SEM HAR GEBREGZIABIHE

Received By:

Agency Representative

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: A & M SALESYARD	BUSINESS PHONE: (559) 582-2149	RECORD ID#: PR0005276	DATE: August 18, 2021
FACILITY SITE ADDRESS: 12051 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RICHARD & NICK MARTELLA	CERTIFIED FOOD MANAGER: GAY HOOPER	EXP DATE: 9/30/2022	INSPECTOR: Liliana Stransky - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

ROUTINE INSPECTION -

The hand washing station had soap, paper towels and hot water was available.

The refrigerator had salad ingredients and drinks at 45F. Please monitor this unit and verify that it can hold temperature at 41F or below if used for storing other perishable foods.

Food manager certification is valid through 2022.

Overall the facility was observed maintained clean and orderly.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Liliana Stransky - REHS

Agency Representative

NOTE: This report must be made available to the public on request



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: A & M SALESYARD	BUSINESS PHONE: (559) 582-2149	RECORD ID#: PR0005276	DATE: March 04, 2019
FACILITY SITE ADDRESS: 12051 8TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: RICHARD & NICK MARTELLA	CERTIFIED FOOD MANAGER: GAY HOOPER	EXP DATE: 9/30/2022	INSPECTOR: Susan Lee-Yang - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: 3-compartment sink did not have hot water. Ensure hot water (at least 120F) is available at the 3-compartment sink. Facility utilizes the 3-compartment sink as the hand washing station as well.

General Comments:

- Observed facility clean and organized.
- Hand wash station has soap and paper towels.
- Please ensure hot water is available at the 3-compartment sink.
- Kitchen operates only on Wednesdays.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Susan Lee-Yang - REHS

Agency Representative

NOTE: This report must be made available to the public on request